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FATS AND OILS

By Emmett Snellgrove Page 3

How does a fat differ from an oil? How did Pearl Harbor affect the U. S. fats and oils situation? With many meats off ration points, need housewives continue to salvage kitchen fats? These questions and many others are answered in this story of WFA's work in this interesting commodity group.

GOOD WILL WITH A FUTURE

By Esther Osser Page 8

Today lots of people in lots of strange places, while smacking their lips over American lend-leased food, are eyeing the packages it came in. "If you like that item," our corner grocer always puts it, "don't forget where you got it." Chances are that after the war some of these people will be back for more.

HOW THREE ALLIES FARE

By Elinor Price Page 12

What are civilians eating in Canada and England? You know what you eat. You have a pretty fair idea how your food stacks up against that of the average American. But how does *his* compare with that of his opposite numbers in the other two countries? Now it can be told what the three of them eat, how much, and how well.

WOMEN IN WHITE

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What do they do--these ladies in lab coats? Well, take ketchup, for instance. First, a gravity test to learn the percentage of tomato solids. Then a mold count to expose faulty fruit, if any. And finally, of course, a womanly look around the plant with an eye to housekeeping.

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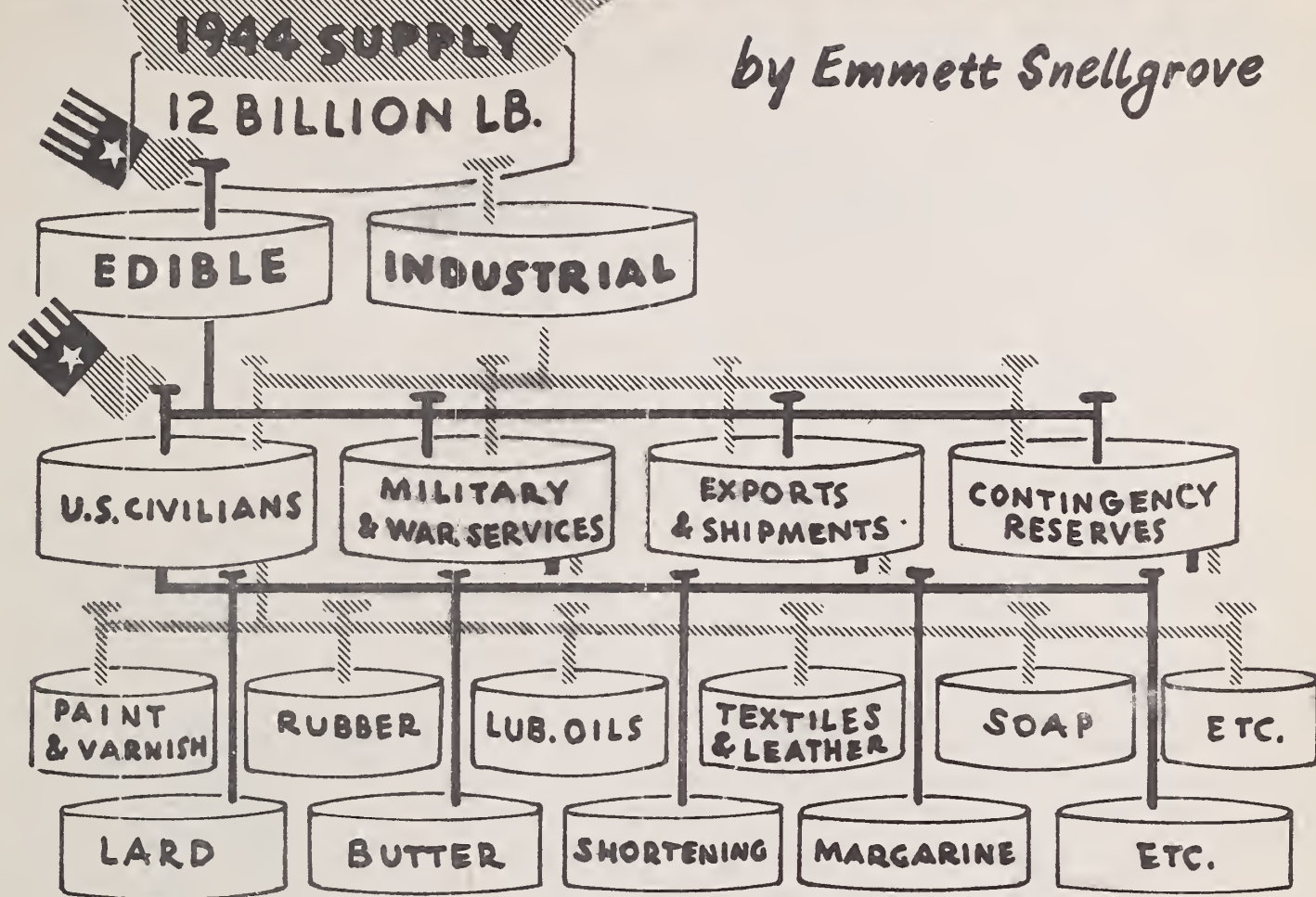
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Fats and Oils

by Emmett Snellgrove



Remember the housewife with guests coming for Sunday dinner? How she watched helpless, knowing the stores were closed, as the miscreant cat made off with the last meat in the house--her crisp fried chicken? Magnify her problem a billionfold and you get what confronted the United States when, with war needs on the way, many of her fats and oils sources were disrupted on December 7, 1941.

Before that, we had been using about 10 billion pounds of fats and oils a year for all purposes--foods, paints, varnishes, textiles, soap, and a score of other products. Eight billion pounds of this came out of our normal crops of cotton, corn, peanuts, soybeans, flaxseed, hogs, and cattle. The other 2 billion pounds we imported largely because we needed "hard" fat, which was produced in the Philippines, the Dutch East Indies, Malaya, and Africa.

December 7 changed all that.

War necessitated more and more food for our expanding armies; glycerine for explosives; lubricants, greases, paints and varnishes for production lines; drugs and pharmaceuticals for our wounded; fats and oils for scores of other needs.

Composed mainly of carbon and hydrogen, with a little oxygen, fats and oils are the most concentrated of energy-bearing foods. In our diet they provide about a third of the calories required.

In industry, they are likewise indispensable for many wartime processes. Of our expected 12-billion-pound fats and oils supply in 1944, 32 percent will go into nonfood uses.

Of this total nonfood supply, soap alone will take 54 percent--but don't get the idea that soap is used for cleansing only. Noncleansing soaps figure in dozens of industrial processes.

For example, tallow soap is a vital emulsifying agent in synthetic rubber production. Industrial soaps lubricate dies in punching cartridge cases, and fibers in carding and spinning. They are used for rubber molds and cutting-oil emulsions.

Difference Slight

Fats and oils differ only in their solidity or liquidity at certain temperatures--a difference that can be overcome by hydrogenation. Besides this practical interchangeability between physical states, fats and oils possess another kind of versatility: Fats and oils that ordinarily are considered merely edible often pinch-hit in industry--and vice versa. Lard, for instance, has been used recently in soap making, whereas linseed oil, ordinarily used almost exclusively in paints, varnishes, and lacquers, is today going into food for our allies. Both lard and linseed oil can be used in soap making, but lard is more satisfactory because it requires less hydrogenation. Linseed oil is a soft or liquid fat and would have to be hardened considerably before it could be used for soap.

The War Food Administration takes advantage of this use interchangeability in most fats and oils by using food supplies in one field to overcome short supplies in another.

There are many barriers to complete interchangeability, however. Various fats and oils differ slightly in characteristics, and price differences and legal restrictions form artificial barriers. So while in the over-all allocation they are treated as a single commodity, the allocation of individual fats and oils is a highly complex problem influenced by price, availability, custom, and law, as well as the selection of the best fat or oil for the particular job.

With most of our imports cut off, what have we done to get enough domestic production to meet all wartime requirements?

The principal sources of our supply are oilseeds and livestock.

Production of oilseed crops in 1943 jumped 73.8 percent from 1941. American farmers planted 10,146,000 acres of soybeans in 1941,

14,762,000 acres in 1943; 3,001,000 acres of peanuts in 1941, 5,677,000 in 1943; 3,470,000 acres of flaxseed in 1941, 6,320,000 acres in 1943,

Cattle slaughter under Federal inspection increased from 10.9 million head in 1941 to 11.7 million head in 1943--7 percent. Hog slaughter in the same period increased from 46.5 to 63.4 million head--36 percent.

Until she entered the war, the U. S. was a net importer of fats and oils. In 1943, our imports had declined 56 percent since 1941, and our exports of fats and oils totaled 1,478 million pounds. Quantities shipped last year under lend-lease were 70 percent above those in 1942, and in 1944, minimum requirements will rise even higher.

Our domestic supply, though now 4 billion pounds above that considered normal at this season in peacetime, may grow tighter before the end of 1944. The peak oilseed-crushing and hog-slaughtering seasons are now past, and we are approaching the season of low inventories.

Since we entered the war, the Government has balanced the fats and oils supply with the heavy demand by three broad means--allocation, Government purchase, and civilian distribution.

General Rationing Policy

Generally speaking, WFA's policy in rationing fats and oils (the same as for all rationed foods) is to consider the needs first of the U. S. armed services, next those of U. S. civilians, and finally those of our allies.

To make sure that needed fats and oils are obtained, WFA has applied such various controls as War Food Orders, set-aside orders, limitation orders, and special allocations.

The magnitude of the Government's present procurement operations (WFA purchases every day about 8 million dollars' worth of more than 300 different commodities) and the long-range nature of the Army and Navy supply program obviously require the maintenance of large operating inventories. In addition, uncertainties of various requirements and irregularities of shipping and weather require contingency reserves. These reserves, however, are frequently employed to fill emergency needs of U. S. civilians.

WFA determines the necessity for civilian rationing of fats as well as its time and extent. Periodically, WFA informs the Office of Price Administration what quantities of fats and oils are available for civilian consumption, and it consults with OPA on their allocation among different civilian uses. OPA then administers the rationing process.

While civilian consumer rationing controls the total consumption somewhat, the most effective control is at the source--limitation on

manufacture. To assure, so far as is possible, the meeting of its allocations, WFA is now administering several food orders--principally allocation and limitation orders. The essence of the program, however, is in War Food Order 42

WFO 42 sets up a schedule of food and industrial products--margarine, shortening and oils, paints, varnishes, soap, etc.--and requires manufacturers of these products for civilian purposes to use no more fats and oils than the average they used for those purposes in 1940 and 1941.

Except for margarine, the limitations range from 70 percent for paints, varnishes, and lacquers to an average of 92 percent for soaps. Margarine manufacturers may use 167 percent of the fats and oils they used for making margarine in 1940 and 1941.

WFA has allocated in 1944 for edible purposes 8,252,400,000 pounds of fats and oils--about 68 percent of the total available supply. The allocation does not specify which oils will be available for which purposes--such as margarine or shortening.

In pre-war years margarine and shortening were made from a large number of different fats and oils, some not now available because of the loss of imports and others because they possess characteristics which during wartime are better used elsewhere. So manufacturers of margarine and shortening are now limited in their raw materials to the oils of soybean, cottonseed, corn, and peanut, and to animal fats--these particular fats and oils at the same time being restricted largely to food uses. The oils mentioned, all produced domestically, are regulated under War Food Order 29.

How It Works

To manufacture the margarine, shortening, and cooking and salad oils needed for all purposes, manufacturers call on WFA every calendar quarter for enough fats and oils to do the job. All allocation applications for these four edible oils are in by the 10th of the third month in each calendar quarter, and WFA allocates the oils to be used in a quarter before it begins.

To take a particular quarter for illustration: After studying the applications, WFA determined that the available supply permitted 11,371 tank cars (60,000 pounds each) to be made into margarine and shortening during April, May, and June 1944. These cars were apportioned as follows: For civilians, 10,312 cars; U. S. armed services, allies, War Shipping Administration, WFA purchases, etc., 879 cars; industrial uses, 180 cars.

The 11,371 tank cars included 4,722 cars of cottonseed oil, 301 cars of peanut oil, 5,378 cars of soybean oil, and 970 cars of corn oil.

Made on the basis of available supply, these allocations do not always give a manufacturer the kind or type of oil he prefers. In fact, it is a rare thing for him to get *all* he requests exactly as he prefers it. For example, in pre-war times a margarine manufacturer may have used cottonseed oil exclusively. Today WFA allocates him 100 percent of his fats and oils quota, but he gets only 50 percent in cottonseed oil--and 50 percent in soybean oil, which is in better supply.

Although our fats and oils position has improved since Pearl Harbor, we still need fats and oils badly. The big need is in hard fats, which we formerly imported in whatever quantities we wished. The fact that salvaged kitchen fats are hard fats explains why WFA is pushing a fat salvage program now.

About 500 million pounds of kitchen fats are wasted annually, it is estimated. The fat salvage goal is less than half that amount. With more used fats available, we will have to divert less of our fresh food fats to industrial uses.

Increased fats and oils production has helped to give American housewives point-free fats. By saving more *used* fats, these housewives can help keep our food fats point free--and our war machine smashing ahead.

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"SET-ASIDE" PERCENTAGES NAMED FOR BUTTER, CHEESE

For direct war uses, WFA has reserved 45 percent of July and 30 percent of August butter production, and 60 percent of July and August Cheddar cheese production. The action, under War Food Orders 2.6 for butter and 15.8 for cheese, accords with the plan of the armed services and other Government agencies of buying during the summer months of heavy production enough butter and cheese to meet their winter needs. Another result: U. S. civilians can receive reasonably steady supplies of these commodities throughout the year.

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CIVILIAN SUPPLY OF COCOA TO BE LESS

The supply of cocoa and chocolate products for U. S. civilians will be somewhat less during the third calendar quarter of 1944 than during the first two quarters because of greater military requirements and lack of shipping space from certain areas, WFA says.

Based on the quantity of cocoa beans ground during the corresponding quarters in 1941, grinding quotas for the third quarter have been reduced from 80 percent--in effect during the first half of 1944--to 70 for the third quarter. Further reduction for the fourth quarter is expected.

Good will with a future



By Esther Osser

Remember when "Made in Switzerland" or "Made in France" brought a look of reverence to the customer's eye? Mrs. Joe Smith, of 201 Elm Street, wore her Paris label practically on the *outside* of her dress. And Mrs. Jack King always mentioned, very casually of course, that her anchovies and cheeses were imported directly from Europe.

Well, today the situation is the other way around. American labeled lend-lease foods are telling 15 different nationalities that the peoples of the United States are helping them to victory and freedom. At the same time, these labels are developing post-war purchasers. Our stars and bars are being associated with quality, tasty products, and good packaging.

The picture on the next page shows how this is done on those foods produced and packaged specifically for lend-lease export. At present, the foods identified with this U.S.A. trademark are mostly wartime foods: Tomato flakes, dry soup powder, dry cheese mix, wheat soya porridge, nutritional yeast tablets, dry stew mix, multi-vitamin tablets, buckwheat-oats porridge, dried eggs, and non-fat dry milk solids, to name a few. But the manufacturers of these foods anticipate that after the war, when shipping space and tin are more plentiful, they'll have an entree for their peacetime products with Mrs. Nick Argeropolus of Athens and Mrs. Boris Kresovitch of Moscow.

An American food label was developed originally in response to numerous reports that our friends and allies had no way of knowing the source of the new foods appearing in their markets. Walt Disney, the Hollywood cartoonist, was asked to help get this information across simply and understandably, and the first insignia, featuring the American Eagle, was developed late in 1941. For more than a year it was used extensively and it still appears on some export products. But there were some objections to this symbolic seal because it was feared that some nations might think it looked too aggressive and interpret it as a bird of prey instead of good will.

Other problems arose. Sometimes food sent to one country had to be reshipped to another, and the resulting labeling actually gave an impression quite different from the one the original packager intended.



Difficulties developed also over the instructions for use. Because the ultimate destination of particular lots or orders of foods could not be determined in advance, directions sometimes had to be printed in 14 languages besides English. And the translations weren't always as accurate as they might have been; some of them were downright funny, and one label turned out to be obscene.

So all the Government agencies interested in lend-lease exports got together to draw up a more complete identification for U. S. food and to determine clear, correct inscriptions.

The design eventually decided upon is in two parts. Part one is the lend-lease symbol, designed by the Office of War Information. It is a circle enclosing the American flag and the words, "From the United States of America . . . one of the United Nations." Part two, designed by the War Food Administration's Office of Distribution, features an emblem printed in stripes of red and white (or the package color instead of white), topped by 7 blue stars. The letters "U.S.A." are printed in solid blue across the stripes.

Both parts must be used by the manufacturers unless the product bears a trade name, in which case only the lend-lease symbol is marked on the package.

A package carrying both parts of the design and calling for multiple-language directions might be laid out as follows: The front of the package would show the product name, its ingredients, and the stars-and-bars emblem. The back also would show the product name, directions in English for use, the words: "Manufactured and packed for the Govern-

ment of the United States of America (here the name of the company and its address)." The lend-lease symbol also would appear. And on both sides of the package the use instruction would appear in French, Dutch, Spanish, Chinese, German, Italian, Greek, Russian, Arabic, Polish, Danish, Finnish, Serbo-Croatian, and Norwegian. If a food is produced and packed for shipment to one specified country--as multi-vitamin tablets for the Russians--directions for use are given only in English and in the language of the specified country.

Use of the flag on the design was blackballed at first by many consultants because the laws of Puerto Rico, Hawaii, and 28 States forbade use within their boundaries of any goods marked with the American flag. This meant that foods packed for lend-lease shipment could not easily be sold for domestic use either before or after the war without expensive relabeling. But on February 18, 1944, this problem was solved by a special Presidential proclamation which reads in part: "If any article or product so labeled, packaged, or otherwise bearing the flags of the United States, or any representation thereof . . . should, by force of circumstances, be diverted to the ordinary channels of domestic trade, no person shall be considered as violating the rules and customs pertaining to a display of the flag of the United States."

Use of the export symbol is not compulsory unless Government specifications call for it, and the manufacturer's ability to obtain the necessary printing or engraving materials is taken into account when these specifications are drawn up. In no case is labeling allowed to interfere with getting the food where it is needed, and on time.

The design has the support of most people in the food trade, and no wonder. It is relatively inexpensive, it can be adapted to any packaging material, and, most important, it is a tremendously effective means of obtaining the thanks and good will of people around the world who are adding their strength to ours in the final push for victory.

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WFA STATEMENT ON EGGS

"Temporarily we have more eggs in this country than our cold-storage capacity can care for," WFA said on June 10. "We need the help of every home in America to meet an emergency storage problem so as to save from spoilage eggs that will be needed in the future. There are 1,400 carloads--25 million dozens of eggs for which no cold-storage space can be found. If every housewife will buy an extra dozen of eggs and store them in her refrigerator, she can help to meet this emergency storage problem.

"Egg production this spring has been running ahead of current needs. Commercial cold-storage space is crowded to capacity. Family refrigerators offer the only opportunity to meet the present emergency. Egg production has begun to decline seasonally and if the current abundance can be saved it will soon be possible to handle all supplies in the usual manner."

FUTURE-CONTRACT SALES PROHIBITED ON
1944-CROP CIGAR FILLER AND BINDER TOBACCO

Future-contract purchases of almost all types of cigar filler and binder tobacco of the unharvested 1944 crop have been prohibited under WFA 4.6. The tobaccos affected are filler types 41-44 and binder types 51-55, grown in Pennsylvania, Ohio, Connecticut, New York, Wisconsin, Minnesota, and Massachusetts.

Purpose of the action was to halt the practice of buying tobacco while it is still growing or being cured, and to assure a more equitable distribution of the crop. Ordinarily, cigar types of tobacco are bought after they are cured and stripped, when their quality and market value can be determined accurately.

The future-contract buying method threatened to disrupt distribution of the 1944 crop because many smaller and less well financed manufacturers, unable to risk the losses to which advance buying would have made them liable, were in poor position to obtain their usual share of the crop.

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WFA RELEASES CANNED
MILK, TOMATOES, RICE

Additional food is being released from Government-owned stocks to be returned to civilian trade channels and industrial uses as a means of trimming these stocks to known requirements, WFA reported in June. The report said:

"Approximately 30,000 cases of tomato puree and about 4,500 cases of tomato paste, both packed in No. 10 size cans, have been released from stocks held by the War Shipping Administration and are being sold to fish packers who are engaged in filling Government contracts.

"Approximately 300,000 cases of evaporated milk, packed in 14½ ounce cans, are being sold for industrial uses. Changes in war needs now make this milk available for use in the U. S.

"In releasing 550,000 pockets of rice (100 pounds per pocket), WFA will give first consideration to highly industrial trade areas and the first allotments will go to these areas, particularly in the Southern States where rice is a major food item."

Before May 15, when all set-aside requirements on rice were removed, millers and first owners set aside 45 percent of their milled rice for sale to the Government. When an inventory check showed that not all of this rice would be needed to meet Government requirements, the overage was released for civilian use.

HOW THREE ALLIES FARE

. . . . By Elinor Price

Each of us in the past year has griped about food shortages. Rationing; "one to a customer" signs at the corner grocery; meatless days in restaurants; oranges, potatoes, and onions missing from the bins--these have seemed symptoms of over-all food restrictions and limited food supplies.

Some of us have thought it foolhardy indeed to send food abroad when we were short of it here at home. Others have been willing to accept what they considered limitations in their diet in order that our allies might have at least the minimum of the protective foods.

But whatever our opinions, we must admit that they are simply opinions--and based on pretty flimsy evidence at that.

Have you kept check of the number of pounds of meat you and your family have eaten during the year? the loaves of bread? quarts of milk? bushels of oranges? Have you compared these with what you had during the pre-war period?

Aside from a few scattered reports of rationing and point systems in England, do we really know how completely the war has cut into English food supplies? And Canada--have the Canadians suffered changes and restrictions in their diet?

New Report

If you can't answer, don't feel too bad. Until very recently there were very few people who could compare the supplies of food moving into the civilian markets of the United States, Canada, and the United Kingdom, or compare the current supplies in the three civilian markets with pre-war conditions. But now a report, prepared for the guidance of the Combined Food Board, has appeared, and we can know pretty accurately how much food the average American, Briton, and Canadian are consuming and just how much the war has affected their "normal" eating habits.

The report reveals a great deal about food, but its main function will be to open the eyes of those who have complained bitterly about less meat, butter, sugar, and canned goods; those who have paid black-market prices for food because they were convinced the amounts rationed to them were insufficient; and those who have hoarded against the future.

Before going up to Canada or across to the United Kingdom (England, Scotland, Wales, and Northern Ireland), let's see how our own diet during the past year lines up with what we had on a per capita basis during the pre-war period.

We all know by now the significance of milk and milk products in good nutrition. All right, we find that we've increased our consumption of these foods (excluding butter) by more than 15 percent. Before the war, supplies on the basis of total fat milk solids averaged 55 pounds per person. In 1943, we averaged 64.4 pounds. Obviously, we don't have much to complain about here.

How about meat? Here, too, we find an increase--from 134.9 pounds per capita per year to 141.3 pounds. This includes canned and cured meats and edible offal, and represents the carcass weight of the meat consumed. Let's take poultry, fish, and game. Again we moved up--from 26.1 to 27.6 pounds in 1943. Consumption of eggs, the remaining animal protein, also went up--from 35.6 pounds to 41.2 (on the basis of fresh egg equivalent).

Consider another important group of foods. If you've been studying wartime eating you know we've increased consumption of potatoes. The actual increase has been from 142.7 pounds during 1935-39 to 155.1 in 1943, a rise of almost 10 percent. Similarly, we've increased consumption of the leafy, green, and yellow vegetables--from 85.7 to 93.4 pounds. As for other vegetables, we jumped from 62.3 to 65.4 pounds. Our consumption of tomatoes and citrus fruit (grouped because of their common vitamin C content) went up more than 15 percent over the pre-war average, although we *did* have a drop in other fruits and fruit products from 151.3 pounds to 104.1.

Of the vegetable protein foods--beans, peas, lentils, and nuts--we increased consumption during 1943 by more than 20 percent over the pre-war average. In addition, there was a small increase--200.7 to 201.2--in the use of grain products.

The Other Side

Except for the decline in fruit consumption, the foods mentioned so far have been on the credit side. Let's look at some in which we've had to take a cut.

We know that during 1943 the butter supply was spread thin in order that our soldiers and allies might have their share. But in terms of *all* fats and oils, did we do so badly when we consider that the decrease in 1943 supplies from pre-war was only 1.3 percent--from 45.1 pounds (fat content) to 44.5?

How about the sugar content of our diet? Here too the wartime demands of fighting men and restrictions on shipping resulted in less supplies for civilians. All sugars and sirups went down from 105.3 pounds to 84.0--a 21 percent decrease. We took an approximate 11 percent cut in our consumption of tea, coffee, and cocoa.

Despite these wartime cuts, if we translate the supply of all food commodities into their nutrient composition, we find that in each of the

12 nutrients there has been an increase over the pre-war period. This increase ranges from 2 percent for calories to 18 percent for riboflavin and 37 percent for thiamin. Even when our food supply is put to the third test--the dietary requirements established by the National Research Council--there is for all the nutrients a safe margin of supplies over requirements.

Of course, there are some who will still say their diets have had to change considerably because of wartime conditions, and this may be true. The pre-war heavy meat-eater, the thick butter-spreaders, the constant cheese-snacker have had to reduce consumption of these particular foods. On the other hand, the pre-war low-income group has been able because of increased wages to up its consumption of these same foods.

There may be any number of other differences in the diet of individuals throughout the United States. The Combined Food Board figures do not show the exact amounts of food consumed by each individual. What they do show is this: If we add the food moving from the farm and processor level into the shopping bags of consumers (minus, of course, the losses inevitable during this moving) to the food produced in the 20 million Victory Gardens, we will have the total 1943 civilian food supply. Divide this figure by the number of civilians living in the United States, and we get a per capita consumption figure that will approximate the American diet last year.

In other words, a certain amount of food was marked for civilians. If the total had been divided equally among all civilians, each of them would have had the 64.4 pounds of milk solids, the 141.3 pounds of meat, and the quantities of the other foods we have listed. Remembering this and also that the different diets which Americans eat outnumber the colors in the spectrum, we can safely say: Last year we ate fine.

Canada and U. K.

Can the same be said for Canada and the United Kingdom? How well have these two allies of ours fared during the war period?

According to the Combined Food Board report, the 1943 food levels in Canada were very close to those in United States. Canadian supplies of most foods were at or above the 1935-39 Canadian average.

But food supplies in the United Kingdom, though still just sufficient to maintain health and working efficiency, have fallen sharply below pre-war levels.

Just what does this health and working efficiency in Great Britain mean in terms of actual food commodities? In milk and milk products, it means nearly 25 percent less for them than for us. In meats, it means 25 percent less; poultry and fish, slightly over 30 percent less; eggs, slightly over 40 percent less; fats and oils, approximately 15 percent less; tomatoes and citrus fruit, nearly 80 percent less.

But in spite of these shortages of important foods, the British managed to keep their children healthy and their men and women fighting. How did they do it?

First, there were certain foods in which the British had substantial increases, compared with current United States supplies and with their own pre-war levels. For instance, the British citizen has been eating more potatoes and sweetpotatoes--255.8 pounds per capita compared with the 155.1 pounds in the United States in 1943 and 177.0 pounds in the United Kingdom before the war. A similar increase occurred in leafy, green, and yellow vegetables. Consumption of grain products also rose above the levels in both pre-war England and the United States in 1943.

Other changes have been made in the British diet. Even though supplies of some foods, notably milk and milk products, are less than in the United States, the English have increased their pre-war consumption levels of milk solids. Supplies of all vegetables in the United Kingdom have risen about one-third above pre-war levels. In addition, supplies of leafy, green, and yellow vegetables have increased to about 42 percent over those of the United States, and supplies of the other vegetables are at approximately the U. S. level.

Added together, these foods gave the British a safe diet even though the supply of carbohydrates declined. On the other hand, the total supply of protein has increased. For the British, however, this increase has been principally in the vegetable proteins. The supply of animal proteins is much lower in the United Kingdom than in either the United States or Canada.

Vitamins and minerals in the English diet have increased over pre-war levels, but the current supply there tends to be the lowest among the three countries.

No Easy Matter

This achievement in supplies for Britain was no easy matter. Before the war, the United Kingdom imported about half her meat, 90 percent of her butter, lard, and margarine, 70 percent of her cheese, and 25 percent of her vegetables. From Denmark and the Netherlands came eggs, bacon, butter, and cheese; from France and Italy came much of England's vegetable supply. Invasion, submarine warfare, blitz, and Nazi conquest in Europe cut off these supplies. The English people turned to their own land and increased production on farms and in home gardens. Even so, by 1940 the United Kingdom consumption of meat, fats, and sugar had fallen sharply, and during the first half of 1941 civilian food supplies were at a dangerously low level. The food intake fell to its lowest wartime level, and the general health and working efficiency of the population showed definite signs of impairment.

Something had to be done. That something was the delivery of lend-lease food. The milk, eggs, fish, grains, vegetables, fruits,

fats and oils which the British could not produce in sufficient quantities were sent to them from American farms. These shipments furnished the United Kingdom with about 10 percent of the value of her total 1943 food supply.

The report of the Combined Food Board emphasizes the importance in the English diet of the foods shipped from Canada and the United States. The food Americans and Canadians have sent their British allies has kept the Briton producing and fighting efficiently. Without it, he could hardly have existed at all.

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WFA TIGHTENS RESTRICTIONS ON DISTRIBUTION OF HEAVY CREAM

Beginning August 1, all prescriptions of heavy cream must be approved by a local public health officer or the secretary of a county medical society, under an amendment to War Food Order 13.

The amendment also tightened the ban on the distribution of heavy cream by including under the limitation not only fluid cream and cream products but also cream substitutes--that is, cream to which an oil or fat other than milk fat has been added. Beginning August 1, sale or delivery of so-called "filled" cream, containing more than 19 percent of all kinds of fat, will be prohibited. The action is a further WFA step toward saving milk solids for the most essential wartime uses.

The original WFO 13 prohibited the sale of heavy cream containing more than 19 percent butter fat. It provided, however, that physicians might provide such cream wherever it was important to the health of their patients. In the past few months, medical societies and local officials have reported that some physicians have been prescribing heavy cream freely. The new restriction is intended to limit the use of rich cream to the rare cases where it is required.

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DEHYDRATED BEETS, RUTABAGAS, CABBAGE NO LONGER SET ASIDE

Dehydrators are no longer required to set aside their total packs of dehydrated beets, rutabagas, and cabbage to meet Government war needs, because it appears that these commodities will be in sufficient supply to meet all essential military, civilian, and lend-lease requirements.

An amendment, effective June 1, to War Food Orders 30 and 30.1 (formerly Food Distribution Order 30, as amended) leaves dehydrated onions as the only vegetable which dehydrators will be required to set aside for Government purchase during the 1944-45 pack year. Irish potatoes, sweetpotatoes, and carrots were removed from the set-aside restrictions of the order last year.

WOMEN IN WHITE

. . . . By Lyda Mae Sutherland

Only men are desired.

That was the way the Civil Service application had it. But Elinore T. Linderer walked calmly into the examination room and took the Assistant Marketing Specialist exam anyway. What is more, she passed it--and with a mark so high that a fruit and vegetable official, on a swing from Washington through Minneapolis, took time out to interview the woman whom that forbidding injunction had failed to daunt.

Mrs. Linderer got the job.

That was 6 years ago. She was the first member of a corps of women Federal inspectors of processed products now serving in laboratories and canning plants all over the country. These young women--there are about 164 of them at present--come from 36 States and 55 colleges and universities. Ninety percent of them are home economists, about 7 percent did college work in chemistry and bacteriology, and the rest gained their experience in the commercial food field.

These inspectors help to select the best food for the Army, Navy, and lend-lease. Since most Government purchases are made on the basis of Federal specifications and U. S. Grade Standards, the inspector determines whether products come up to specifications and--where U. S. Grade Standards are involved--certifies the grade.

Civilian Benefits

Besides serving our armed forces, these inspectors serve U. S. civilians too. It works like this: For a nominal fee any packer may have his products inspected. Because he can advertise that his product has passed this inspection, he has an inducement to pack a high-quality product--from which the consumer benefits.

A number of inspectors are assigned to continuous factory inspection. They keep an eye glued on sanitation from the time the raw material enters the cannery until it has gone through all the processes, and then grade the finished product.

Processed foods are graded on quality factors such as color, uniformity of size, maturity, absence of defects, consistency, and flavor. Certain products, such as spices and cocoa, are analyzed chemically in order to determine their content of volatile ether extracts, crude fiber, and ash. In dehydrated foods, moisture content and enzymatic action are important grading factors because they determine keeping quality. Other laboratory work includes microscopic counts of dark seed coat particles in peanut butter, mold filaments in tomato products and jams, and the determination of insect fragments in some other products.

Let's glance at a few of these inspectors who can and do perform any task you could name in processed food inspection:

Jeanne McMahon, a veteran of 2 years' service, is in charge of the Webster Groves, Mo., office where frozen foods, pickles, jams and marmalades, and tomato products are inspected. Christine Justin has spent the past year on continuous factory inspection assignments which took her to Wisconsin for the pea season, Illinois for the corn season, and the Rio Grande Valley in Texas for the citrus season (an example of the travel that some of the girls get in by following the various pack seasons). Out in Washington State, Clara Vawter puts her O. K. on dried and dehydrated apples, and in Rochester, N. Y., Mary I. Langdon divides her time among laboratory analysis, canned fruit and vegetable grading, and continuous inspection.

So . . . *only men are desired* doesn't hold good any more. And though they don't drill, or even live in barracks, these young women in white are today holding down war jobs--and freeing men for combat--in much the same way as their sisters in khaki and navy blue.

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SALES OF PICKLES RESTRICTED

No packer may sell cucumber pickles or pickle products to anyone unless he has contracted to sell at least 25 percent of his products to the Army. The restriction, effective June 5, is contained in WFO 101.

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"SET-ASIDE" OFF ON 1943 APPLES

With shipments of apples from the 1943 crop about completed, WFA announced the termination of WFO 88 (formerly Food Distribution Order 88) as of June 13.

In effect since last November 6, the order required the setting aside for purchase by the armed services or Government agencies of the apples grown or located in Oregon and Washington which met the standards of the respective States for Fancy or higher grades.

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FLAXSEED RESTRICTIONS LIFTED BY WFA IN CALIFORNIA, OREGON

In Amendment 2 to WFO 94, the War Food Administration has removed the restrictions on the purchase and delivery of 1943-crop flaxseed to crushers in California and Oregon. Flaxseed of the 1944-crop is now available in California, and the amendment will permit Pacific Coast crushers to accumulate supplies to meet Government linseed oil needs.

ABOUT MARKETING:

The following reports and publications, issued recently, may be obtained upon request. To order, check on this page the publications desired, detach, and mail to the Office of Distribution, War Food Administration, Washington 25, D. C.

Addresses

This Problem of Surpluses. June 21, 1944. 5pp. (processed). . . .
.By Lee Marshall

Seeds for Victory and Peace. June 20, 1944. 5pp. (processed). . .
.By Lee Marshall

Wheat--Symbol of Victory. June 17, 1944. 4pp. (processed). . . .
.By Lee Marshall

Dairy Farmers and the War. June 15, 1944. 6pp. (processed). . . .
.By Lee Marshall

Food Procurement and Disposition. June 14, 1944. 5pp. (processed)
.By Lee Marshall

Reports

Dividing Our Food Supply - Allocations. May 1944. 21pp. (processed)

Results of Fiber and Spinning Tests of Some Cottons Grown in Texas and Oklahoma, Crop of 1943. June 1944. 9pp. (processed)

Tentative U. S. Standards for Grades of Frozen Strawberries. Effective July 1, 1944. 7pp. (processed)

Housewives Discuss Nutrition Programs. A Study in Bridgeport, Connecticut, and Richmond, Virginia. (Bureau of Agricultural Economics) May 1944. 17pp. (processed)

Fact Sheet on Need for Maximum Use of Second-Hand Containers. June 1944. 4pp. (processed)

Cut Food Waste - Make Food Fight for Freedom. NFC-12. May 1944. 8p. leaflet. (printed)

Lick the Platter Clean - Don't Waste Food. Poster--size 14" X 19 $\frac{3}{4}$ ".

Making High-Grade Hay. AWI-97. 6p. leaflet. (printed)

Home Canning of Fruits and Vegetables. AWI-93. (Bureau of Human Nutrition and Home Economics) May 1944. 16pp. (printed)

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